



Dinner Menu

STARTER

Watermelon Sashimi

Fresh watermelon cubes topped with Scallop cheviche, served over Lemon Balm
Yogurt sauce and drizzled with olive oil
Hibiscus Ginger Lime Kombucha

SALAD

Greek Salad

Fresh local tomatoes, cucumbers, red onion and Bonnieview Feta, tossed in
olive oil and herbs and topped with grilled Halloumi cheese
Bluebernie Kombucha

MAIN

Pan seared Lake Brome Duck Breast and Snug Valley Farm NY Strip Steak
Wildbranch Valley Farm Cauliflower Puree, patty-pans and asparagus
Finished with a red-wine and currant reduction
Strawberry Sage Kombucha

DESSERT

Echo Hill Farm Maple Flan with hand-made chocolate tortellini filled with
buttered pecans and apples (GF option: chocolate shells to substitute tortellini)
Elderbery Kombucha

